

SOCIAL EVENTS

FOR MISS DUNN.

An enjoyable Christmas dance at the Manufacturers' hotel in Moline Thursday evening was one of the pre-nuptial affairs for Miss Lilah Dunn, a of next week. The hostess for the bride of next week, the hostess for the daughter of Mr. and Mrs. H. W. Plambeck, 2602 Sixth avenue, Moline, and in the receiving line with her were Miss Dunn and Mr. and Mrs. Arthur Dunn. The ball room was beautiful in its holly wreaths and festoons of southern smilax and evergreen. Sixty-five members of the tri-city younger set were the guests. Miss Gladys Ford of 1308 Twelfth avenue, Moline, gave a pleasant luncheon to 12 girls friends of the bride to be, Thursday at noon at her home. Covers were laid at three tables which had for centerpieces crystal baskets of narcissus and carnations. A party gift of two embroidered towels was presented to the bride-elect.

HOLMGRAIN-BLEUER.

The marriage of Miss Clara E. Bleuer, daughter of Mr. and Mrs. W. H. Bleuer, 2903 Sixth avenue, to Elmer S. Holmgren, was quietly celebrated Thursday evening at 6 o'clock at the home of the bride's parents in the presence of a small company of relatives, Rev. O. V. Holmgren, father of the groom, officiating. After the ceremony a wedding supper was served in the dining room, where the table was beautifully decorated with cut flowers. The bride and groom will go to housekeeping immediately in the Sala apartments. The bride and groom are both well known in Rock Island. They are both graduates of Chicago university. Mr. Holmgren has been for some time with the Gansert Candy company as traveling salesman.

GIVE CHRISTMAS PARTY.

Mr. and Mrs. James Bloom of Bowling, assisted by the Misses Millie and Ruth Wilson, entertained at a charming Christmas party Wednesday evening. About fifty friends enjoyed the affair, which was given in honor of Hartley Bloom of La Plata, Mo. The rooms were gaily decorated in red and green, used in connection with ferns and potted plants. The evening was spent with games, contests and music and those receiving prizes were Blanche Wangelin, Pansy Edwards, Hugh Wangelin and Frank Curtis. Miss Ruth Wilson and Miss Hazel Long gave several pleasing piano numbers. At the close of the evening's festivities a delicious lunch was served in the dining room, where the Christmas colors were used in effective decoration.

MISS WALKER GIVES TEA DANCE.

One of the most charming affairs of the Christmas season was the tea dance given Thursday evening by Miss Miriam Walker, daughter of Mr. and Mrs. C. L. Walker, 616 Twentieth street, at her home. The rooms were lovely in their Christmas decoration and a delightful program of dances was enjoyed. The hours were from 4 to 7 and the guests were 60 of the tri-city younger set, many of whom are at home for the Christmas holidays.

McKINNEY-LAHIFF.

As a pleasant surprise to their Rock Island friends will come the announcement of the marriage of Miss Anna M. Lahiff, daughter of Mr. and Mrs. H. W. Lahiff, of 2825 Fifth and a-half avenue, to George A. McKinney, son of Mr. and Mrs. A. McKinney of Alton, Ill. The bride couple, attended by Mr. and Mrs. Roscoe Wood of Hammond, Ind., left Thursday for Chicago, where the ceremony was performed at 5 o'clock. Mrs. Wood is a sister of the groom. The bride's traveling gown was a three-piece suit of blue velvet worn with a hat of blue

BIG EATERS GET KIDNEY TROUBLE

Take Salts at First Sign of Bladder Irritation or Backache.

The American men and women must guard constantly against kidney trouble, because we eat too much and all our food is rich. Our blood is filled with uric acid which the kidneys strive to filter out, they weaken from overwork, become sluggish; the eliminative tissues clog and the result is kidney trouble, bladder weakness and a general decline in health.

When your kidneys feel like lumps of lead; your back hurts or the urine is cloudy, full of sediment or you are obliged to seek relief two or three times during the night; if you suffer with sick headache or dizzy, nervous spells, acid stomach or you have rheumatism when the weather is bad, get from your pharmacist about four ounces of Jad Salts; take a tablespoonful in a glass of water before breakfast for a few days and your kidneys will then fine. This famous salt is made from the acid lithia, and has been used for generations to flush and stimulate clogged kidneys; to neutralize the acids in the urine so it no longer is a source of irritation, thus ending bladder disorders.

Jad Salts is inexpensive; cannot injure, makes a delightful effervescent lithia-water beverage and belongs in every home, because nobody can make a mistake by having a good kidney flushing any time.

Harper House pharmacy.—(Adv.)

Night Before Christmas

'Twas the night before Christmas, when all through the house
Not a creature was stirring, not even a mouse;
The stockings were hung by the chimney with care
In hopes that Saint Nicholas soon would be there;
The children were nestled all snug in their beds,
While visions of sugar plums danced in their heads;
And mamma in her kerchief, and I in my cap,
Had just settled our brains for a long winter's nap—
When out on the lawn there arose such a clatter,
I sprang from my bed to see what was the matter.

Away to the window I flew like a flash,
Tore open the shutters and threw up the sash.
The moon on the breast of the new fallen snow
Gave a luster of midday to objects below;
When what to my wondering eyes should appear,
But a miniature sleigh and eight tiny reindeer,
With a little old driver, so lively and quick,
I knew in a moment it must be Saint Nick.

More rapid than eagles his coursers they came,
And he whistled and shouted and called them by name:

"Now, Dasher! now, Dancer! now, Prancer and Vixen!
On, Comet! on, Cupid! on, Dunder and Blitzen!"

To the top of the porch, to the top of the wall!
Now dash away, dash away, dash away all!

As dry leaves that before the wild hurricane fly,
When they meet with an obstacle, mount to the sky;

So up to the housetop the coursers they flew,
With the sleigh full of toys and Saint Nicholas, too.

And then in a twinkling I heard on the roof
The prancing and pawing of each little hoof.

As I drew in my head and was turning around,
Down the chimney Saint Nicholas came with a bound.

He was dressed all in fur from his head to his foot,
And his clothes were all tarnished with ashes and soot;

A bundle of toys he had flung on his back,
And he looked like a peddler just opening his pack.

His eyes how they twinkled! his dimples how merry!
His cheeks were like roses, his nose like a cherry;

His droll little mouth was drawn up like a bow,
And the beard on his chin was as white as the snow.

The stump of a pipe he held in his teeth,
And the smoke it encircled his head like a wreath.

He had a broad face and a little round belly,
That shook when he laughed, like a bowl full of jelly.

He was chubby and plump—a right jolly old elf;
And I laughed when I saw him, in spite of myself.

A wink of his eye and a twist of his head,
Soon gave me to know I had nothing to dread.

He spoke not a word, but went straight to his work,
And filled all the stockings, then turned with a jerk,

And laying his finger aside of his nose,
And giving a nod, up the chimney he rose.

He sprang to his sleigh, to his team gave a whistle,
And away they all flew like the down of a thistle;

But I heard him exclaim, ere he drove out of sight:
"Happy Christmas to all, and to all a good night!"

—Clement C. Moore.

velvet and gold lace. Mrs. Wood wore a black velvet suit, and her hat was a black model. The happy couple will spend a week in Chicago and will return to Rock Island to make their future home after New Year's. The bride is a well known Rock Island girl, having lived here all her life, and she has the congratulations and good wishes of a wide circle of friends. The groom is located in Rock Island as district agent for the Inter Ocean Casualty company of Springfield, Ill.

LICENSED TO WED

Ben L. McAninch Rock Island
Miss May E. Nichol Rock Island
Harry E. Kinsey Chillicothe, Mo.
Miss Beulah Broadus, Chillicothe, Mo.

Elmer Holmgren Rock Island
Miss Clara E. Bleuer Rock Island
Gustaf Nelson Moline
Miss Emma Willard Le Claire, Iowa

All the news all the time—The Argus.

"POLYMURIEL" GOWN FOR UNIVERSAL WEAR ON VIEW AT LAST



Three views of the "polymuriel" gown.

This is the "polymuriel," the convertible gown suitable for all occasions. It has been a long time in preparation by Mrs. Mildred Johnston Landone and John Wamamaker after the design by Miss Jessie Rosefield, who captured the \$150 prize offered by the polymuriel committee in competition with more than three thousand others who had ideas as to what a dress of the sort should look like. The novelty of the polymuriel lies in its reversibility. The under part is

made in two pieces, opening down the front to the waist line in order that it may be donned conveniently. The smoking allows for fullness over the bust. Yoke, panel, belt and tunic are made in one piece, detachable for the purpose of reversing. The plain side, helped by an attractive collar and cuffs, is suitable for business wear. The kaleidoscope quality of the gown which makes it suitable for evening and other wear, is obtained by shifting the waist line up almost to the armpits or down to the hips, removing the

lower part of the sleeves, deleting the panels and the drop skirt, as well as by other devices.

In the center the polymuriel is shown in all its completeness.

At the left the waist line has been brought up almost to the arm pits the back of the polymuriel has been removed.

At the right the panels of the polymuriel have been removed, the belt has been brought down to the hips and the drop skirt has been removed revealing pantaloons edged with fur.

CREDIT ROOSEVELT WITH SAVING BOY FROM SPY'S DEATH



Kenneth Triest.

New York, Dec. 24.—Grateful to Theodore Roosevelt for saving his life, Kenneth G. Triest, 19, has just returned to his home in Brooklyn. Triest, held as a spy and imprisoned in the Tower of London, probably would have been shot had not the colonel intervened.

Attorney J. Mayhew Wainwright, who went to Washington in the young man's behalf to get the state department to intervene, gave out a letter he had received from Colonel Roosevelt after Triest's release was promised and in which the colonel wrote:

"If the boy shall appear to be still of unbalanced mind my own judgment is that he ought to be sent to some sanitarium, at least until the war is over. If he has in any way recovered, then Mr. Triest should bring him to me and give me an opportunity to explain to him in the presence of his father and of yourself the terrible character of the offense he has committed and the heavy load of obligation he and his family are under to the British government."

"I wish him to understand that the offense in his case is not only an offense against the law of honor as understood by gentlemen, an offense if he had been committed when his mind was balanced, would unfit him for association with any soldiers of a high standard of professional and personal probity and honor. The boy should be made to understand the mercy and magnanimity with which the British government has treated him."

Colonel Roosevelt also compared young Triest's case with that of Miss Cavell in his letter to Mr. Wainwright saying:

"He (the boy) should understand and appreciate the contrast between the conduct of the British government in his case and the conduct of the German government in permitting and sanctioning what, in order to be truthful I can only describe as the butchery of Miss Cavell."

"Miss Cavell was butchered for actions such as were taken by hundreds, probably by thousands, of women in our Civil war, and it never entered the heads of either the Union or the Confederate governments that it was possible so much as even to consider putting to death those women."

"The execution of Miss Cavell was a deed of black horror and when I saw the account of it I confess that I did not believe the British government would be inclined to show mercy to young Triest."

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON

Dear Mrs. Thompson: We are two high school girls of 16 and 17 years of age.

(1) While visiting in another town one of us fell desperately in love with a boy two years her senior, but as she has been going with a fellow in her home town for about a year would it be right for her to wear the pin of the boy from out of town?

(2) We both are afflicted with pimples, but are good-looking otherwise. What is a good remedy for them? We do not eat rich foods, we go to bed early and are very athletic. We are out of doors most of the time and are in the best of health and so we do not know why we have them.

(3) How often should a high school girl and boy be with each other?

(4) Should they lunch together?

ANXIOUS ANNIE AND PIMPY PRISCILLA.

(1) It would be all right to wear the other boy's pin. A girl of 16 or 17 should not settle down to one boy.

(2) For pimples make an ointment of 20 grams of sulphur precipitate and 20 grams of potash soap. Rub over the pimple at night.



MON AMOUR—"The Sweetest of Perfumes."

You Have Another Chance

The success last Saturday of our distribution through the stores named below of our regular 25c novelty Trial Bottles of Rieger's new Flower Drops perfume for 10 cents was sensational. On account of the remarkable interest shown by the ladies, we have extended our special introductory offer. You have another chance tomorrow to get one of these

25c Trial Bottles Special 10c

Yes, this is the new, superior kind of perfume that all your friends are talking about. The perfume that is different, wonderfully lasting—retaining all the sweet, delicate fragrance of the real flowers. Subtle, seductive and appealing. Not like the ordinary perfumes you are familiar with but different from anything you ever have seen before.



Perfume \$1.00 per ounce Any quantity desired

Remember, this special offer of a novelty trial bottle for only 10 cents has never been made before and is confined to the ladies of this vicinity. Take advantage of it tomorrow at

A. J. Riess, 1600 Block.



(3) It depends upon circumstances. Once a week ought to be enough.

(4) It would be all right once in a while, but it would look silly to do so often.

Dear Mrs. Thompson: Last spring I became engaged to a girl and thought I was very much in love with her. She was very popular and had several men friends beside myself, but she gave them up for awhile and went strictly with me. When cooler weather came and dances started she asked if I cared if she went to some of them with other boys who asked her. I myself dance, but don't care about it. I told her to go ahead and was glad to get out of going myself. Since then she has so many dates with other men that I scarcely have time to see her. I am perfectly sure that she doesn't care enough for me to marry me and now I realize that I don't care enough for her. What shall I do, wait for her to break the engagement or suggest myself that we break it?

TED.

Show a lack of interest yourself and let the affair gradually die out. The girl will probably want to break the engagement herself and will be very glad of the chance.

Dear Mrs. Thompson: I am 22 years old and have been going with two young men. I am in love with one of them and my mother likes the other. Really the only reason she likes him so much is because he flatters her and the one I like does not. Both of the young men have asked me to give up the other one and keep steady company. What shall I do? They are young and are not making enough money to marry just now, but their intentions are to marry me. What shall I do?

WORRIED.

In choosing a husband a girl should regard her own feelings. The man you love might be willing that you should go with the other one for awhile if he knows that you do not care for him. This would be compromising with your mother, because it would give the man she likes a chance to make you care for him—a thing which is probably not possible.

Dear Mrs. Thompson: Do girls really take advantage of leap year and do the proposing?

BLONDE.

I have never known of any girl doing so, but without a doubt some are foolish enough to do just that sort of thing. If they do they deserve to be turned down.

Dear Mrs. Thompson: What is a butterfly kiss? H. V. P.

The eyelashes brushing a person's cheek by opening and closing the eyes is a butterfly kiss.

Pictured in Words.

In 1884 an artist finished a likeness of Emperor Franz Joseph in character, forming no less than 8,000 words.

HOUSEHOLD HINTS

THE TABLE.

Sweet Potato-Nut Croquettes—Boil and mash a number of sweet potatoes, season well with salt, pepper and butter. Add equal quantity broken walnut meats and moisten with a little sweet cream if necessary. Form into cakes, dip in eggs and bread crumbs, fry a golden brown. Serve with buttered peas.

Creamed Sweet Potatoes—Dice sweet potatoes, boil in as little salted water as possible—a few minutes will cook them sufficiently. Make a white sauce as for white potatoes, pour over white sauce and serve very hot.

Stuffing for Turkey—One quart bread crumbs, one cup suit (chopped fine), one-half cup parsley (chopped fine), salt and pepper to taste; flavor with nutmeg. Fill breast as well as inside of turkey, then rub over outside of turkey with half a lemon, which makes it tender.

Layer Cake—Three eggs or whites of six eggs, one-half cup butter, two-thirds cup sweet milk, 1½ cups sugar (granulated), 2½ cups flour sifted with three teaspoons baking powder. A good way to do, while eggs are high, is to save the whites of the eggs for this cake in a cup or bowl well covered, for several days or a week, when yolks are used for dumplings or noodles or pancakes. Put together with any kind of icing you like.

Graham Cake—One cup sugar, half cup butter, one egg and yolk of another, two teaspoons mixed ground spices, two teaspoons cooking molasses, one cup sour milk, one teaspoon soda, two tablespoons white flour, enough graham flour to make batter. Bake in two layers. Use white of egg for frosting. This is very good.

Nut Cake—One and one-half cups sugar, one-half cup butter, one-half cup milk, 2½ cups flour, 1½ teaspoons baking powder, three eggs, one cup chopped walnut meats. Bake in slow oven.

Baked Ham Roasted in Cider—Select a small ham, weighing about nine pounds; soak over night in sufficient water to cover. In the morning bring slowly to a boil in fresh water, to which add two small white onions, one diced carrot, half a nutmeg, two sticks cinnamon, one tablespoon whole cloves and half cup vinegar. Parboil ham about 2½ hours, allowing water only to simmer; then remove skin and place in deep baking pan with one quart sweet cider. Bake in moderate oven, basting frequently, drain off cider, roll ham in browned bread crumbs and set in very hot oven until it is a rich golden brown.

Cocoa Bread—Dissolve one cake yeast and one tablespoon sugar in two cups milk which has been scalded and cooled; add three cups flour and beat until smooth. Set in warm place to rise, then add one-fourth cup butter and one-half cup sugar creamed, two eggs well beaten, one-half cup cocoa, flour enough to make soft dough, and lastly one-half teaspoon salt. Knead lightly, cover and set in warm place until double in bulk. Make into loaves, place in greased bread pans and let rise again until light. Bake 40 to 45 minutes. Nuts or fruit may be added. This bread makes delicious sandwiches.

Cookies Without Eggs—One-half cup butter, one cup light brown sugar, one-half cup milk, one rounding teaspoon baking powder; vanilla, lemon or nutmeg for flavoring; flour to make a soft dough. Roll one-fourth inch thick or less. Bake in moderate oven.

Peppernuts—Five pounds flour, three pounds syrup or molasses, one pound light brown sugar, one-half pound goose grease, one-half pound butter, one ounce soda; one teaspoon each of cloves, nutmeg, ginger, cinnamon, allspice and pepper; one-fourth pound citron cut very fine. Put syrup, grease and butter on stove and heat (but do not boil); put in your flour and knead, then spices and soda; knead thoroughly; let stand in warm place six days and knead morning and night, then cut in small squares and bake in moderate oven.

Chocolate Walnut Pudding—Three cups scalded milk, three tablespoons cocoa, 1½ teaspoons corn starch, one-half cup sugar, one egg yolk, one-half cup walnut meats, pinch of salt, one-half teaspoon vanilla, one-half cup cream, one-third cup cold milk. Mix cocoa, corn starch, sugar and salt, dilute with cold milk, add to scalding milk and cook in double boiler 10 minutes. Then add beaten yolk very

quickly, stirring all the time. Let cook another minute, add walnut meats chopped fine, and the vanilla. Cool a little, pour into sherbet cups and chill. This can be done the day before the dinner. When ready to serve top each glass with whipped cream. Very fine.

Apple Snow on Toast (new)—Nourishing and tempting breakfast dish. Those who have no appetite in the morning will relish this. Take the white of one egg, add one-half cup granulated sugar. Grate one apple, mix all and beat hard 20 minutes or until stiff. Cut slices of bread rather thick and toast a nice brown. Put a slice on each plate and pile on the apple snow. A little of the yellow from egg can be dropped on snow, or a few candied red cherries can be put on the snow if you desire.

Chocolate Cream Pudding—Heat one quart of milk with four level tablespoons of grated chocolate, add three level tablespoons of cornstarch dissolved in a little cold milk, a pinch of salt, and sweeten to taste. When cooked thick flavor with vanilla, and when sufficiently cool pour into a glass dish. Serve very cold with whipped cream piled on top.

Marshmallow Salad—One pound fresh marshmallows cut in small pieces, one-half cup of large seedless raisins, one-half cup of dates cut up, one-half cup of hickorynut kernels. Mix with the following sauce made of one cup of water, one cup of light brown sugar, one-fourth cup of butter, two scant tablespoons of flour, one well-beaten egg, two tablespoons vinegar and a pinch of salt. Stir while boiling; mix all together when cold. Serve on lettuce leaf with whipped cream on top. This will serve 12 persons.

Scalloped Chicken—Stew chicken until tender, save broth and thicken like a sauce, cut chicken in small pieces with scallops, cut bread in dice, put in pan a layer of sauce, bread, and then the chicken, and so on until all is used; have bread and sauce on top, season to taste. Put in oven and bake from 20 to 40 minutes.

Delicious Weiner and Tomato Sauce Dish—Get 10-cent can of tomato soup empty half of can in sauce pan and dilute about half with water. Salt and pepper to taste and cut weiners in half lengthwise and boil in sauce 10 minutes.

Pepper Nuts—Three-fourths pound lard, one pound sugar, one pint syrup, one teaspoon baking soda, one teaspoon ground cloves, one teaspoon cinnamon, one tablespoon ginger, two tablespoons anise seed, one cup coffee, three teaspoons baking powder, flour enough to stiffen.

CHRISTMAS SWEETS.

Honey Fudge—Boil together two cups sugar, one-third cup honey, one-third cup water until it spins a thread. Pour syrup over well-beaten whites of two eggs; beat until mixture crystallizes. After mixture has cooled a little add one teaspoon vanilla. Drop from spoon on buttered paper.

Stuffed Raisins—Use table raisins with stems. Separate in clusters of four or five. Cut each raisin with a sharp knife, remove seeds and fill raisins with a filbert. Then roll in granulated sugar. These clusters of raisins make a very attractive addition to a box of home-made candy.

Plain Fondant—Boil without stirring five cups sugar, 2½ cups water and one-half teaspoon cream of tartar, to the soft ball stage. Make a swab by wrapping a fork with a piece of linen, dip in hot water and wipe crystals from sides of the pan as soon as they form. This will prevent crystallization. Covering pan the first 10 minutes of cooking also tends to prevent formation of crystals. Remove from fire, let stand until cool, then beat until creamy. Turn out on a platter and knead until free from all lumps and soft and velvety. It is better after standing 24 hours in a covered jar.

Cream Mints—Melt one pound plain fondant over hot water, flavor with three drops either oil of peppermint, wintergreen, clove, cinnamon or orange. Color if desired. Drop from tip of teaspoon on oiled paper.

Fruit and Nut Loaf—Into two cups plain fondant work one-fourth cup each chopped pecans, candied pineapple and cherries. Different combinations of fruit and nuts may be used. Roll in oiled paper and mold in a tin box. If no box is available, shape as desired.



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